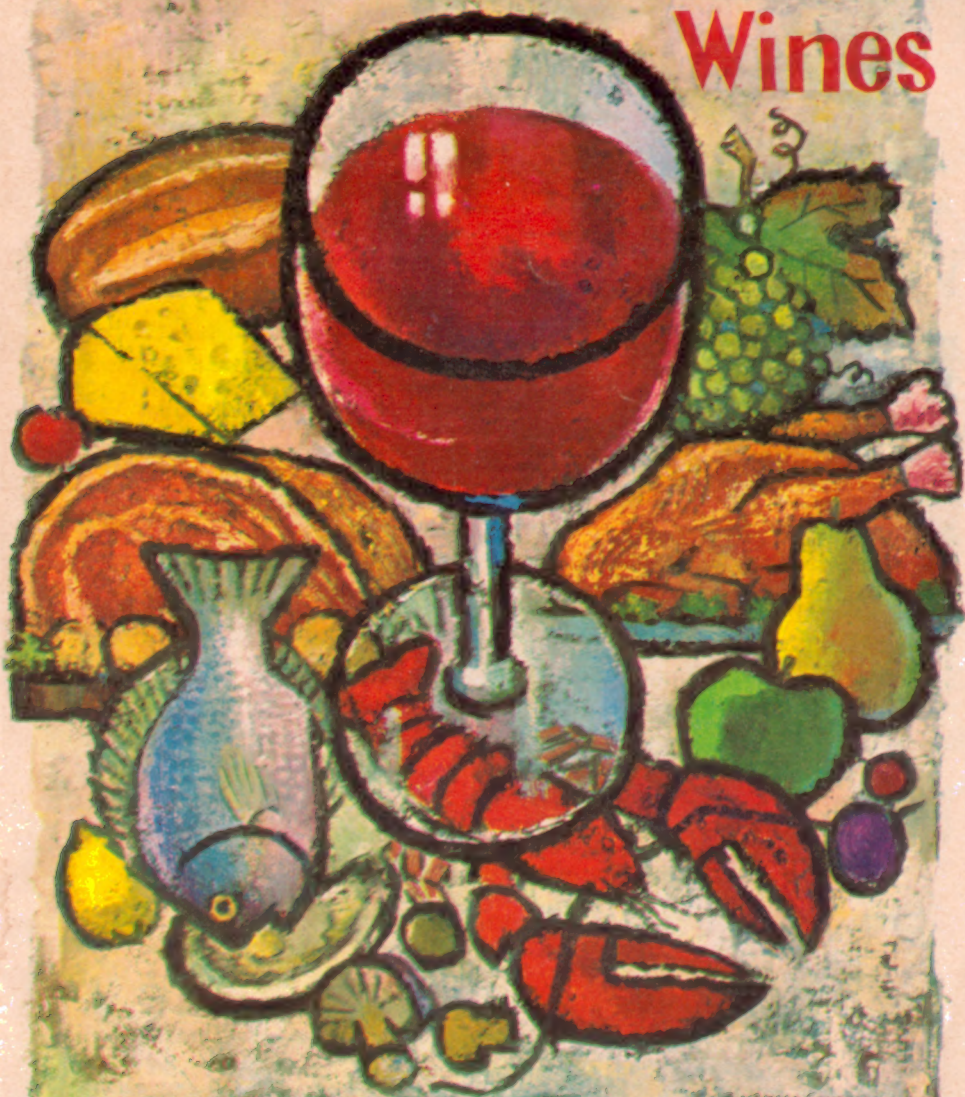


# How to Cook with California Wines



81 delicious secrets of wine cookery-all easy!

## WINE DOES WONDERS FOR EVERYDAY COOKING . . .

and we Wine Growers of California are proud to offer you these tested recipes. You'll find wine's so easy to use that special recipes aren't always needed. Just keep California wine on hand, and use it right along with your salt and pepper, the way professional chefs do. It's a quick, economical seasoning that accents and enriches the *natural* food flavors...adding fun and flair to any dish.

*All* wine types are used regularly for cooking. In most homes where wine is served with dinner or refreshments, the leftover wine is used later in the kitchen. And here's a good point to remember: the *entire* family can enjoy many wine-cooked dishes. Because the alcohol (just as in vanilla) disappears fast when it reaches the low simmering stage. Only the delicious flavor remains...and a subtle *new* goodness that wins you compliments!

**EVEN PREPARED MIXES** and other convenience foods take on your own individuality when you cook with wine. For example, use California white dinner wine or Sherry instead of half the liquid needed in a cake, cooky, pudding or pie filling mix. Flavor gelatin desserts or salads by substituting wine for half the water in the recipe. (Choose red or white wines, depending on color of the gelatin.) Improve dry spaghetti sauce mix or dry salad dressing mix by substituting red or white wine for half the water specified on the package. Prepare wine jelly by substituting wine for part or all of the fruit juice called for in the pectin recipe.

You'll enjoy these adventures in wine cookery. And to make your good living complete, adopt another pleasant custom: serve the great wines of California *with* your meals and when entertaining. California provides wines made 100% from the juice of true *vinifera* grapes, used for fine wines for centuries in famous wine-growing regions of the world. See the back cover of this booklet for a handy chart.

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# meats

with wine

Wine-flavored pan gravy makes a triumphant topping for almost any meat dish: steaks, roasts, chops or beefburgers. When meat is done, stir about equal parts of California red dinner wine (such as Burgundy, Claret or Zinfandel) and consommé (canned or bouillon cube with water) into the rich brown pan drippings. Stir well; bring to boil. Add chopped parsley or watercress.

## CHILI MIO

(Serves 5 or 6)

- 1½ lbs. lean ground beef
- 1 large onion, chopped
- 1 clove garlic, chopped
- 2 tablespoons bacon drippings or other fat
- ½ cup water
- ¾ cup California Burgundy, Claret or other red dinner wine
- 1 beef bouillon cube
- 1 tablespoon cumin seed
- 1 tablespoon chili powder
- 2 teaspoons oregano
- Salt to taste
- 2 (No. 303) cans red kidney beans

Sauté beef, onion and garlic in bacon drippings until meat is no longer red, stirring with fork to break meat into small bits. Add water, wine, bouillon cube and seasonings. Bring to boil, then simmer, stirring often, for about 40 minutes or until mixture is still moist but no longer juicy. Add undrained kidney beans; cover, simmer 5 minutes more. Serve in heated soup bowls or individual casseroles. Ideal for Sunday night supper, with green salad and hot cheese-topped French bread.

## SUNDAY FLANK STEAK, ROSÉ

(Serves 5 or 6)

- 1 (1½ lbs.) flank steak
- ¾ cup California Rosé
- 1 large clove garlic, crushed
- 1 teaspoon salt
- 1 teaspoon pepper
- ¼ teaspoon dried dill or rosemary (optional)

Place meat in medium-size bowl. Combine other ingredients; pour over meat. Cover and marinate in refrigerator 1 to 2 hours; turn meat several times. Drain, saving marinade. Brush meat with oil; broil or barbecue quickly until rare to medium-rare. Cut diagonally across grain of meat into thin slices. (Remaining marinade may be used as sauce for steak. Add 1 or 2 tablespoons butter, bring to boil, and spoon over meat.)

## IN-A-HURRY LAMB CHOPS

Brown thick lamb chops; add whole tomatoes (fresh or canned) to skillet. Cook covered, about 10 minutes. Just before serving, add 1 cup California dry dinner wine (red or white), salt, pepper. Heat. Top each chop and tomato with butter.

Corned beef or pork is mighty fine eating when cloved, glazed and baked. Make your glaze with California Muscatel or Sherry, adding brown sugar or honey, or any canned fruit nectar. It's a novel union of flavors, most pleasing.

This wonderfully aromatic wine sauce is quick and easy for any meat, and especially right with game. Heat light or dark raisins with a little California Port. Combine with cranberry sauce; mix well. Serve warm. (Another great sauce, for roast pork or game, combines Port with apple jelly, adding wine vinegar to taste. Heat gently. Enjoy!)

## WINE BRAISED PORK CHOPS

(Serves 6)

- 6 thick pork chops (loin or shoulder)
- 2 teaspoons prepared mustard
- Salt and pepper
- Dried dill or sage
- Brown sugar
- 6 thin slices lemon
- 1 cup California Sauterne, Chablis or other white dinner wine

Trim fat from chops; use to grease skillet. Brown chops slowly, both sides; drain off any excess fat. Spread with mustard; sprinkle with seasonings, brown sugar. Top chops with lemon slices. Pour Sauterne over meat; cover and cook very slowly until tender, 50 to 60 minutes. Remove to hot plate. Skim any fat from drippings and thicken drippings slightly, if desired, with a little cornstarch mixed with cold water. Spoon pan-sauce over meat. Good with cranberry sauce.

## OVEN-BARBECUED SHORT RIBS

(Serves 4)

- 2 lbs. beef short ribs
- 1/2 cup California Burgundy, Claret or other red dinner wine
- 1 (8-ounce) can tomato sauce
- 2 tablespoons chopped onion
- 1 1/2 teaspoons salt
- 2 tablespoons wine vinegar
- 1 tablespoon prepared mustard
- Dash of cayenne pepper

Trim some fat from short ribs, rub hot skillet with it. Brown ribs slowly on all sides; drain off fat. Combine all other ingredients; pour over ribs. Cover tightly. Bake in slow oven (300° F.) 1 1/2 to 2 hours, or until meat is deliciously tender.

## MINTED LAMB ON SKEWERS

(Serves 5 or 6)

- 3 (3-inch) sprigs fresh mint (or 1 teaspoon dried mint)
- 1/2 cup California Burgundy, Claret or other red dinner wine
- 1/4 cup red wine vinegar
- 1 clove garlic, crushed
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 lbs. boned lamb, in 1-inch cubes

Combine mint (chopped fine, if fresh) with wine, wine vinegar, garlic, salt, pepper. Pour over lamb; marinate 1 hour or more, turning once or twice to coat meat. Drain and save marinade. Thread lamb on skewers. Broil or barbecue, basting often with remaining marinade, until meat is cooked (about 20 minutes).



## ORANGE BAKED HAM SLICE

(Serves 4 to 6)

- 1 center-cut slice ham (1 to 1 1/2 inches thick)
- 1 tablespoon instant minced onion (or 1/4 cup finely-chopped raw onion)
- 2 medium-size oranges
- 1/4 cup brown sugar (packed)
- 1 medium-size lemon
- 1/2 cup California Sauterne, Chablis or other white dinner wine

Score ham fat edge to prevent curling; place in baking dish and sprinkle onion over the ham. Peel and cut oranges into medium-thick slices. Arrange on ham; sprinkle with brown sugar. Top with thin lemon slices; pour wine over all. Bake in moderately hot oven (375° F.) until ham is tender, 3/4 to 1 hour.



## LAZY JANE'S WEEKEND BEEF CASSEROLE

(Serves 4)

- 1 lb. beef chuck or stewing beef,  
cut into 2-inch chunks
- ½ cup California Burgundy, Claret  
or other red dinner wine
- 1 (10½-ounce) can undiluted  
condensed consommé
- ¾ teaspoon salt
- ¼ teaspoon pepper
- 1 medium-size onion, sliced
- ¼ cup fine dry bread crumbs
- ¼ cup sifted all-purpose flour

Combine beef, wine, consommé, salt, pepper and onion in casserole. Mix flour with crumbs; stir into casserole mixture. Cover; bake in slow oven (300° F.) about 3 hours or until beef is tender. (An especially easy recipe, since beef need not be browned before baking.)



Another marvelous way with hot baked ham is to serve it with this sauce. Thin currant jelly with California Port. Add a little orange juice and grated rind, plus a touch of mustard and ginger. Heat and spoon over ham. Exotic-tasting.

Budget cooking the gourmet way is easy for the smart cook. She uses a California wine with low-cost meats for bonus flavor. For example, veal steak, cubed and sauced in a mushroom soup-gravy made with a touch of Sherry, is elegant on crusty corn bread.

Give pork chops extra flavor by dipping first in California Sherry before breading with flour, egg and crumbs. So simple, yet a magic touch! Serve a chilled California Rosé alongside.

A wine baste does luscious things for roast lamb. Baste with California Sauterne, Chablis or Rhine Wine, using about 1 cup total, and with fat in pan. Or, before roasting, marinate lamb several hours in California Rosé with chopped onion, then baste with that.

## BURGUNDY BURGERS

(Serves 3 or 4)

- 1 lb. ground lean beef
- ¼ cup California Burgundy, Claret  
or other red dinner wine
- 1 teaspoon seasoned salt
- Freshly ground pepper to taste
- Burgundy Sauce (see below)

Combine beef, wine, salt and pepper; mix lightly with fork. Shape into 3 or 4 patties. Broil over hot coals (or in indoor broiler) until done as desired. Remove to hot plates and spoon Burgundy Sauce over each. Sprinkle with chopped parsley.

BURGUNDY SAUCE: Heat together 2 tablespoons each: butter, soy sauce, chopped chives or green onions, with 3 tablespoons California Burgundy or other red dinner wine. Thicken slightly if desired, with a little cornstarch mixed with cold water, or leave thin. Spoon over meat.



# vegetables

with wine



Cooked vegetables creamed in a smooth, wine-seasoned sauce have an exciting, subtle flavor. For carrots or celery, add California dry Sherry and a light sprinkling of nutmeg to the cream sauce. With tiny whole onions, dry Vermouth is a delicate partner.

Cooked celery's delightful this way, too. Dice or cut short; cook tender in equal parts beef bouillon and California Chablis, Rhine Wine or Sauterne. Serve hot with butter, or allow celery to cool in wine broth, to use as salad vegetable. Latter treatment is similar to famed Celery Victor.

Beat Sherry-butter into cooked squash, sweet potatoes or yams for a tantalizing new goodness. Heat butter with a little California Sherry, then combine with the hot mashed vegetable.

Creamed artichoke hearts are an unusual, elegant vegetable treatment. Drain a can of artichoke hearts; halve if desired. Add to a rich, well-seasoned cream sauce made with California Sauterne for part of the liquid. Heat in sauce, then serve sprinkled with buttery crumbs.

Season a 1-pound can of solid-pack tomatoes excitingly with  $\frac{1}{4}$  cup chopped onion,  $\frac{1}{2}$  teaspoon dried dill, 1 teaspoon celery seed, salt, pepper. Add  $\frac{1}{4}$  cup California Rosé; simmer few minutes. Top with grated Parmesan cheese.

Canned baked beans are a simple, delicious barbecue favorite. Give them new interest by seasoning as follows: To 1 tall can (1-lb. 12-oz.) of beans, add  $\frac{1}{3}$  cup California Sherry, 2 tablespoons brown sugar, 1 teaspoon dry mustard, 1 teaspoon instant coffee powder. The Sherry and coffee add a rich, nutty flavor that is impossible to identify, but very easy to enjoy.

Even "old stand-by" mashed potatoes can be gourmet. Beat California Sauterne (or Chablis or Rhine Wine) and a little cream into potatoes, with butter and your pet seasoning. Pile in baking dish, sprinkle with grated Parmesan cheese, and brown under broiler. Quick, easy and different.



# poultry

with wine



Company coming? Serve a dinner-winner: plump little Rock Cornish game hens. No need to thaw; stuff or not, as desired. Bake 25 minutes in very hot oven (450° F.), then reduce heat to 350° F. for 35 to 40 minutes more. Keep birds moist with Sherry-butter baste. For 4 or 5 hens, use  $\frac{1}{4}$  cup butter,  $\frac{1}{2}$  cup California Sherry, 1 teaspoon mixed herbs. Baste often, then make gravy from drippings, with a dash more Sherry.

## HERBED CHICKEN ROSÉ

(Serves 4)

- 4 large pieces frying chicken
- $\frac{1}{4}$  teaspoon garlic salt
- $\frac{1}{4}$  teaspoon paprika
- 1 tablespoon flour
- 2 or 3 tablespoons shortening (half butter)
- $\frac{1}{4}$  teaspoon dried rosemary
- $\frac{1}{4}$  teaspoon dried basil
- $\frac{1}{2}$  cup California Rosé
- $\frac{1}{2}$  cup commercial sour cream

Dredge chicken with garlic salt, paprika and flour, mixed. Brown on both sides in hot shortening. Sprinkle with herbs; add wine; cover and cook slowly until tender, about 25 minutes. Skim any excess fat from pan liquid. Thicken liquid with  $1\frac{1}{2}$  teaspoons cornstarch mixed with 1 tablespoon water, if desired. Stir in sour cream. Delicious and extremely easy.



## TURKEY CREAM STEW

(Serves 5 or 6)

- $\frac{1}{2}$  cup butter or margarine
- $\frac{1}{3}$  cup flour
- 1 cup cream or evaporated milk
- $1\frac{1}{4}$  cups turkey or chicken broth (canned or bouillon-cube chicken broth may be used)
- 2 cups diced cooked turkey
- $\frac{1}{4}$  cup California Sherry
- 1 cup each: well-drained, cooked or canned peas; tiny whole white onions; diced carrots
- Salt and pepper to taste
- Dash of nutmeg

Melt butter, stir in flour; add cream and broth; cook, stirring constantly, until mixture boils and thickens. Add all other ingredients; heat gently but thoroughly. Serve on hot biscuits or with noodles or rice. Colorful and good; can be made ahead and reheated. Nice in individual casseroles. Makes a little turkey go far.

(NOTE: Two 10-oz pkgs. of mixed frozen vegetables, cooked and drained, may be used instead of vegetables listed above.)



For extra showmanship with turkey, have your butcher saw a hard-frozen bird into 1-inch slices. Remove slices from bird and marinate in equal parts peanut oil and California Vermouth, with salt and pepper. The Vermouth adds a faintly spicy, herbal flavor that tantalizes guests. Marinate until thawed, then separate each slice into 2 turkey steaks. Brush on same marinade as they cook, slowly, over a not-too-hot barbecue grill or under broiler. Serve with cold California Sauterne or Rosé. Appe-teasing!

A favorite baste for chicken (barbecued, sautéed or roasted) combines California Sauterne or other white dinner wine with honey, finely-chopped green onion or minced garlic, and a touch of soy sauce, to taste. Enjoy the same wine with the meal.



## GOLD COAST CHICKEN LIVERS

(Serves 4 to 6)

- 6 slices bacon
- 1 lb. chicken livers
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{8}$  teaspoon pepper
- $\frac{1}{2}$  cup sifted all-purpose flour
- $\frac{1}{2}$  cup California Sauterne, Riesling or other white dinner wine
- Finely-chopped fresh parsley

Fry bacon crisp; drain on paper towels. Measure drippings, returning  $\frac{1}{4}$  cup to skillet. Dredge chicken livers in mixture of salt, pepper, flour; brown lightly in hot bacon fat. Turn heat low, add wine; cover and steam 5 minutes, or until livers are cooked. Crumble bacon and sprinkle with parsley over livers. Serve on crisp toast or hot rice or noodles.

For a show-off soup, serve them Chicken Soup Mongole. Mix 1 can each condensed tomato soup, pea soup and chicken-rice soup. Add 1 cup cream,  $\frac{1}{3}$  cup California Sherry. Heat piping hot; add dash of curry powder. A real taste-tempter.

## SHERRIED LEMON CHICKEN

(Serves 3 or 4)

- $\frac{3}{4}$  cup California dry Sherry
- 1 lemon
- 1 teaspoon salt
- $\frac{1}{4}$  cup peanut oil
- 1 (3-lb.) frying chicken, cut up
- Flour, salt, pepper

Combine Sherry, juice from  $\frac{1}{2}$  lemon, salt, oil; pour over chicken pieces, cover and marinate 2 hours. Remove chicken, saving marinade. Shake chicken with flour, salt and pepper in paper bag. Brown on all sides in a little more oil; drain and discard any excess oil. Pour marinade and other  $\frac{1}{2}$  lemon cut into thin slices over chicken. Cover; simmer 20 minutes or until tender. Arrange on heated platter and garnish with grape clusters if desired.

## TURKEY-ON-A-SKEWER

(Serves 6 to 8)

- About 6 lbs. uncooked turkey
- 1 cup California Chablis, Sauterne or other white dinner wine
- $\frac{1}{4}$  cup soy sauce
- 1 tablespoon instant minced onion (or  $\frac{1}{4}$  cup finely-chopped raw onion)
- $\frac{1}{8}$  teaspoon garlic powder (or 1 crushed clove garlic)
- 1 tablespoon fresh lemon juice
- $\frac{1}{4}$  cup peanut oil

Buy turkey half, quarters or cut-up pieces. Bone, skin; cut meat in  $1\frac{1}{2}$ -inch chunks. Combine other ingredients; marinate turkey 1 to 2 hours. Drain; thread meat on skewers. Broil or barbecue until lightly brown all over; don't overcook. Skewered vegetables are good cooked alongside: little whole tomatoes or parboiled onions, whole mushrooms, green pepper squares.



Savory stuffing for roast turkey or chicken is even better when moistened with a white dinner wine, such as California Rhine Wine, Chablis or Sauterne. Follow directions on dry stuffing mix package, substituting wine for water. They'll love the same wine with the meal.

## EASY BAKED CHICKEN

(Serves 4)

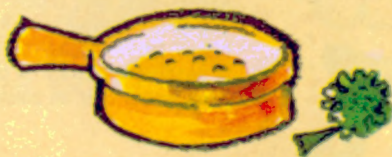
- 2 broiling chickens, split in halves
- ½ cup butter or margarine
- ½ cup California Sauterne, Chablis or other white dinner wine
- 1 teaspoon salt
- ¼ teaspoon pepper
- ½ teaspoon dried tarragon
- 2 teaspoons cornstarch

Put chickens in shallow baking pan, skin side up. Melt butter; add wine, salt, pepper, tarragon. Spoon a little over chicken. Bake in moderately slow oven (325° F.) about 1 to 1¼ hours, basting often with sauce. When chicken is tender and brown, pour off sauce and heat to boiling. Stir in cornstarch mixed with a little cold water; boil 1 or 2 minutes, stirring constantly. Spoon over chicken.

## CLASSIC HUNTER'S SAUCE FOR WILD DUCK

(Makes 1 cup)

Combine in small saucepan ½ cup red currant jelly, ¼ cup each California Port and catsup, ½ teaspoon Worcestershire sauce and 2 tablespoons butter or margarine. Melt over low heat; serve warm.



For a spectacular holiday dinner, roast goose is both traditional and a refreshing change. Baste the goose with a mellow California Burgundy, laced with a bit of orange juice and finely-slivered orange rind. Sprinkle bird with caraway seeds before serving. This flavorful basting goes equally well with roast domestic duck. (Or try this other fine baste for duck: half orange juice, half California Port. Add a tablespoon or two of wine vinegar if you like a tangy flavor.)

## OPEN-FACED TURKEY SUPPER SANDWICHES

(Serves 4)

- 1 small can deviled ham
- 4 slices bread, toasted
- 4 large servings cooked white meat of turkey, in slices
- 1 can (1¼ cups) condensed cream of mushroom soup
- 3 tablespoons mayonnaise
- ¼ cup California dry Sherry
- Paprika

Spread deviled ham on toast; top with turkey. Place in shallow baking pan. Dilute condensed soup with mayonnaise and wine; heat to simmering; spoon over sandwiches. Bake in moderately hot oven (400° F.) about 10 minutes, or until piping hot. Dust with paprika; serve at once. These open-faced sandwiches are perfect for Sunday night supper, with molded cranberry salad and shoestring potatoes.

# fish

with wine

Treat fish gently, and you'll be rewarded with unusual flavor. For example, arrange fillets in a skillet or heatproof dish. Spoon on a little soy sauce, sprinkle lightly with powdered ginger, and add  $\frac{1}{2}$  cup California Chablis or Rhine Wine for each 3 or 4 servings. Let stand  $\frac{1}{2}$  hour or so, then add a small can of stewed tomatoes. Cover and simmer until fish flakes easily. Serve with the same good wine.

## QUICK CREAMED CRAB OR LOBSTER

(Makes 2 cups; serves 2 to 4)

- 2 tablespoons butter or margarine
- 3 tablespoons finely-chopped green pepper
- 1 tablespoon instant minced onion (or 4 tablespoons finely-chopped raw onion)
- 1 (10½-ounce) can cream of mushroom soup
- $\frac{1}{4}$  cup California Sherry
- 1 (6½-ounce) can crab (about  $\frac{1}{2}$  cup; or same amount of cooked or canned lobster)

Buttered toast or cooked rice or crisp canned chow mein noodles

Melt butter in saucepan. Add green pepper and onion; sauté 3 minutes. Stir in undiluted soup and wine; mix well. Add crab or lobster. Heat until steaming, stirring gently to avoid breaking crab pieces. Serve over hot toast, rice or noodles. Sprinkle with parsley. (Also superb over an omelet.)

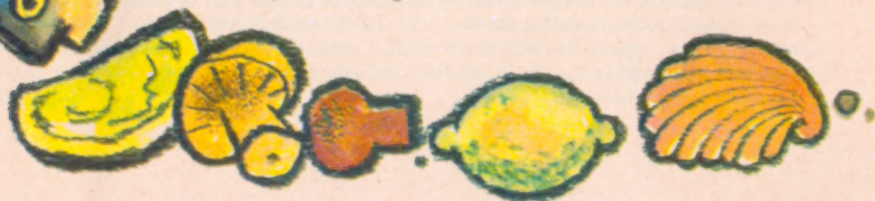
## SHRIMP KEBABS (SHRIMPS EN BROchette)

Marinate uncooked shrimps in soy sauce-Sherry-peanut oil mixture at least 1 hour. Arrange on skewers and cook on very hot grill, or under broiler. Cook about 4 minutes, or 1 minute more if cooked in shells. Makes an exotic appetizer or refreshingly different main course, served with a chilled California Rhine Wine, Chablis, Sauterne or Rosé.

## FISHER FILLETS

Wrap fillets of sole (or halibut, bass or other white fish) around pieces of dill pickle. Arrange in baking dish; sprinkle with chopped bacon. Pour California white dinner wine over fish (Chablis, Sauterne or Rhine Wine); cover dish with foil. Bake 10 minutes in hot (450° F.) oven. Remove foil to brown bacon a minute or two more. Quick, easy, yet delightfully gourmet.

Frozen fish sticks make a quick meal. Serve them topped with a tomato sauce flavor-enriched with California Burgundy or Rosé. Or, try a smooth cheese sauce enlivened with mustard and California Rhine Wine. Either way is tantalizing.





## SCALLOPED OYSTERS CHABLIS

(Serves 3 or 4)

- 1½ cups cracker crumbs
- ½ cup melted butter or margarine
- 1 pint oysters, well drained
- Salt and pepper to taste
- ½ cup California Chablis or other white dinner wine
- ½ cup cream or evaporated milk
- 1 cup grated Cheddar cheese

Mix crumbs and melted butter. Spread a layer over bottom of shallow baking dish (10x6x2-inches is good size). Cover with half the oysters; season. Repeat layers of crumbs, oysters and seasoning, topping with crumbs. Pour wine over all; add cream; sprinkle cheese on top. Bake in hot oven (425° F.) about 20 minutes.



Classic way to enhance broiled or barbecued fish (and one of the easiest, most satisfying methods) is with a simple wine-butter baste. Mix equal parts butter and California Rosé or white dinner wine (such as Chablis or Sauterne). Add a squeeze of lemon or lime and a pinch of your favorite herb. Heat baste in small pan and brush often over fish while cooking.

Trout poached in wine is a special delicacy. Cook whole fresh or frozen trout gently in California Rosé or Chablis with seasoned salt and a bit of celery seed. Allow trout to cool in the seasoned wine, then chill. Serve on crisp lettuce with garnish of tomatoes and asparagus. Mayonnaise or sour cream, with a little grated lemon rind added, makes a perfect sauce if you prefer one. Delightful for warm weather luncheons or dinners.

Cream of Clam Soup Sauterne makes a fragrant, filling, one-course meal on cold nights. Mix 1 can condensed cream of celery soup, 1 (7-ounce) can minced clams (undrained), ½ cup California Sauterne or other white dinner wine, ½ cup cream or rich milk and 1 tablespoon minced parsley. Heat to simmering. Pour into heated cups or bowls; sprinkle with paprika. Serve with hot French bread, salad and the same California wine. Collect compliments.



## BAKED SALMON SUPREME

(Serves 4 or 5)

- 4 or 5 slices salmon
- Salt, pepper, flour
- ¼ cup shortening (half butter)
- ½ cup California Riesling, Chablis or other white dinner wine
- 1 cup commercial sour cream
- 1½ teaspoon dried dill
- 2 teaspoons instant minced onion (or ¼ cup chopped raw onion)
- 1 canned green chili, chopped

Season salmon; dredge lightly in flour. Brown both sides quickly in hot shortening; remove skin. Add wine to salmon, cover and bake in hot oven (400° F.) 10 minutes. Blend all other ingredients; add salt to taste. Remove cover from fish and top salmon with sour cream mixture. Continue baking, uncovered, until fish is done and topping glazed, about 15 minutes.

# desserts

with wine



## HOLIDAY PIE TOPPING

(Enough for 1 pie)

- 1 (3-ounce) pkg. cream cheese
- 3 cups sifted powdered sugar
- 3 tablespoons California Sherry
- $\frac{1}{4}$  teaspoon cinnamon
- $\frac{1}{4}$  teaspoon nutmeg
- $\frac{1}{4}$  teaspoon salt

Blend together; will be stiff, like a hard sauce. Chill and serve on wedges of hot mince pie. Equally delicious on hot plum pudding. Tops off dinner with a flair.

## POUND CAKE BABA

(Serves 10)

- 1 (1-lb. 1-oz.) pkg. pound cake mix
- $\frac{1}{4}$  cup California Sherry
- $\frac{1}{4}$  cup orange juice
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  teaspoon grated orange rind

Bake pound cake as directed on package. While it is baking, combine other ingredients in small saucepan. Bring to boil, lower heat and simmer about 10 minutes; cool. Cool baked cake in pan until lukewarm; gently poke holes all over top surface, inserting fork tines as far as possible. Carefully spoon orange syrup over cake top. Slice; serve warm or cold, plain or topped with whipped cream.

Baking pears? Drizzle with honey, dot with butter, sprinkle with cinnamon and pour on a little California Port, Muscatel, Sherry or Tokay. Simple, but superb.

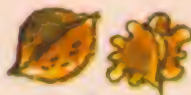
Apple pie is at its best when topped with Cheddar cheese spread, softened with a California Sherry. Or use a touch of Sherry in the apple filling.

## SHERRY CUSTARD

(Serves 4)

- 2 eggs
- $\frac{1}{4}$  cup sugar
- $\frac{1}{4}$  teaspoon salt
- 1 cup evaporated milk
- $\frac{3}{4}$  cup water
- $\frac{1}{4}$  cup California Sherry

Beat eggs lightly; stir in sugar, salt, evaporated milk and water, stirring until sugar is dissolved. Blend in Sherry. Pour into custard cups; set in pan of hot water. Bake in moderate oven (350° F.) about 1 hour, or until barely set. Cool before serving.



## SKILLET APPLE SLICES

(Serves 4 or 5)

- 3 large apples
- 3 tablespoons butter or margarine
- $\frac{1}{4}$  cup sugar
- $\frac{1}{4}$  cup California Muscatel
- $\frac{1}{2}$  cup whipping cream
- $\frac{1}{8}$  teaspoon cinnamon
- Few grains salt

Pare and core apples; cut in thin slices. Place in skillet with butter, sprinkle with 2 tablespoons sugar, cover, and sauté over moderate heat about 5 minutes. Turn apples once or twice. Add wine, cover again and simmer until tender. Be careful not to overcook. Whip cream with remaining 2 tablespoons sugar, cinnamon and salt. Serve apples warm, topped with cinnamon cream. Utterly delightful.





## QUICK COMPANY PUDDING

(Serves 6)

- 1 (3¼-ounce) pkg. vanilla pudding mix
- 1½ cups milk
- 1 teaspoon shredded orange rind
- ¼ teaspoon salt
- ¼ cup California Sherry
- ½ cup whipping cream
- 1 box fresh strawberries or
- 2 large bananas

Prepare pudding mix as directed on package, using only 1½ cups milk. Add salt, orange rind. Remove from heat; stir in Sherry; cool. Beat cream until stiff; fold into cooled pudding. Wash and hull berries (or peel and slice bananas). Divide fruit in 6 dessert dishes; top each serving with pudding. Garnish with more whipped cream and fruit, if desired.

## PEARS ROSÉ

(Serves 4)

- 1 (No. 303) can pear halves
- ⅓ cup sugar
- 1 teaspoon grated orange rind
- 1 (3-inch) stick cinnamon
- 1 tablespoon fresh lemon juice
- ½ cup California Rosé

Drain syrup from pears into saucepan; add sugar, orange rind and cinnamon stick to syrup. Boil down to about ½ cup. Remove from heat; blend in lemon juice and wine. Pour over pears. Chill well. Pleasing and picture-pretty.

Richly flavored California Port takes naturally to dessert sauces. Stir a couple of tablespoons into fresh hot applesauce, and serve warm over gingerbread. Or, thin cranberry sauce with Port, and serve cold on custard, pineapple sherbet or vanilla ice cream.

## STRAWBERRY CHIFFON PIE

(Makes 1 9-inch pie)

- 1 (10-ounce) package frozen sliced strawberries
- 1 envelope plain gelatin
- ½ cup California Rosé
- 2 tablespoons lemon juice
- 2 egg whites
- ¼ teaspoon salt
- ¼ cup sugar
- ½ cup whipping cream
- 1 baked 9-inch pie shell

Thaw strawberries. Soften gelatin in wine; dissolve in top of double boiler, over hot water. Blend in lemon juice; cool until mixture starts to jell. Add strawberries. Beat egg whites with salt until stiff; gradually beat in sugar. With same beater, whip cream until stiff; fold egg whites and cream into strawberry mixture. Chill a few minutes, until mixture mounds on a spoon. Turn into baked, cooled pie shell; chill until firm, at least 2 hours.

Make dessert in seconds by blending sour cream into frozen raspberries or strawberries. Heap in canned peach halves. Add a spoonful of California Tokay or Port, and serve proudly to the most discriminating guests.

Spark canned chocolate sundae sauce with California Sherry; serve warm over coffee ice cream. (Sherry also does great things in a rich chocolate icing for your best layer cake.)

# snacks, sandwiches,



It's easy to please, with wine and cheese. They go together! Create your own original cocktail spread or dip by combining leftover cheeses. Chop, grate or grind, then blend to desired consistency with California wine (Sauterne, Chablis, Port, dry Sherry or Vermouth). Add mustard and any other seasoning.

## CALIFORNIA SHRIMP COCKTAIL

(Serves 6)

- 1 cup bottled cocktail sauce
- $\frac{1}{3}$  cup California Burgundy or other red dinner wine
- $\frac{1}{4}$  cup cream
- 1 teaspoon lemon juice
- Salt to taste
- 2 cups cooked or canned small shrimp (or 36 large shrimp or prawns)

Mix sauce, wine, cream, lemon juice, salt. Add shrimp; chill well. Serve in cocktail glasses. (Or put sauce in glasses and hang 6 large shrimp around edge of each glass.) Same sauce is also delicious with crabmeat or lobster.

## SHERRIED CHEESE DIP

(Makes about 2 cups)

- 1 (3-ounce) pkg. cream cheese
- 1 small can deviled ham
- 3 to 4 tablespoons California dry Sherry
- 1 cup country-style or small-curd cottage cheese
- Few drops Tabasco sauce
- Salt
- Chopped green onion or parsley

Blend cream cheese and deviled ham until smooth. Beat in wine, cottage cheese, Tabasco sauce and salt to taste. Pile into bowl and sprinkle with green onion or parsley. Serve with crisp crackers or potato chips.

## SAUTERNE CLAM PUFFS

(Makes 18 to 20 1-inch rounds)

- 1 large (8-ounce) pkg. cream cheese
- $\frac{1}{4}$  cup California Sauterne or other white dinner wine, or Sherry
- 1 (7-ounce) can minced clams, well drained ( $\frac{1}{2}$  cup)

Toast rounds  
Bacon

Softens cheese; blend in wine; add clams. Heap on toast rounds; top with bits of bacon. Place on cooky sheet; broil about 5 minutes, or until bacon is crisp. Serve hot with chilled Sherry.

## HEAVENLY CINNAMON TOAST

Cream together 1 cup powdered sugar, 1 tablespoon cinnamon, 2 tablespoons softened butter or margarine. Beat in 2 tablespoons California Sherry. Toast bread on 1 side; spread untoasted side with cinnamon-sugar mixture. Broil until bubbly; serve at once. Store any leftover (covered) in your refrigerator; keeps well.





# appetizers with wine

Enliven cold cuts or sandwiches with a hot wine-mustard. Blend dry mustard to a golden creamy paste with California Chablis or other white dinner wine. Cover and let flavors mellow a half-hour or longer. Wonderful with corned or roast beef and rye bread.

## OPEN-FACED BROILED TUNA SANDWICHES

(Serves 4)

- 1 (7-ounce) can tuna
- ¼ cup chopped green onion or cucumber
- ¼ cup sliced celery
- ¼ cup sliced stuffed olives
- ⅓ cup mayonnaise or salad dressing
- 1 can condensed cream of mushroom soup
- ½ cup California Sherry
- ¼ lb. processed Swiss or American cheese, cut in cubes
- 4 slices bread
- Paprika

Flake tuna; add green onion or cucumber, celery, olives, mayonnaise. Dilute soup with wine in top of double boiler; add cheese. Cook over hot water, stirring occasionally, until cheese melts, then beat well to smooth. Toast bread on 1 side; arrange on baking pan, untoasted side up. Heap tuna salad on each slice and pour cheese sauce over. Broil until cheese is bubbly and brown. Dust with paprika and serve immediately.

## WINE GLAZE FOR PARTY SANDWICHES

(Makes 2 cups glaze)

- 1½ cups water
- ½ teaspoon dried dill
- 2 tablespoons finely-chopped green onion
- 2 tablespoons chopped celery
- 1 (3-ounce) pkg. lemon gelatin
- ⅓ cup California Rosé
- ½ teaspoon salt
- 1 or 2 drops Tabasco sauce
- 2 or 3 tablespoons wine vinegar






Bring water, dill, onion and celery to a boil; cover, simmer 5 minutes. Strain hot liquid over gelatin, stirring to dissolve. Discard seasonings. Add other ingredients to gelatin and chill until slightly thick. Arrange open-faced sandwiches on cake rack and slowly pour or spoon glaze over sandwich filling. Chill until glaze sets. (This amount will cover 8 slices of bread or equivalent cut smaller.) Adds eye-appeal and flavor to ham, turkey, chicken, tongue, smoked salmon, cheese or shrimp open-faced sandwich fillings.



Perfect dunk for little hot cocktail sausages or tiny meatballs: a nippy wine-cheese sauce. Make or buy your favorite cheese sauce and blend in robust red dinner wine to taste. Try Burgundy or Claret, or a dry Sherry if preferred. Keep sauce hot over a candle warmer or in a small chafing dish. Serve with chilled California dry Sherry.

California's famed vineyards offer an amazingly wide range of fine wine types, for every taste, every purpose. Part of your enjoyment lies in sampling and comparing, to discover the wines you like best. Most people prefer drier types with dinner, and sweeter wines at dessert or refreshment time, as shown below. But even experts admit there are no rules. Be guided by your own personal taste!

## WINES AND WINE SERVING

WINE CLASS	BEST-KNOWN TYPES	BEST-KNOWN USES
 <b>Appetizer Wines</b>	<b>SHERRY</b> <b>VERMOUTH</b> <b>FLAVORED WINES</b>	Cheese snacks, appetizers
 <b>White Dinner Wines</b>	<b>SAUTERNE</b> ( <i>so-tairn'</i> ) Semillon ( <i>say-mee-yonh</i> ) Sauvignon Blanc ( <i>so-vee-nyonh blanh</i> ) <b>RHINE WINE</b> Riesling ( <i>reez-ling</i> ) Sylvaner ( <i>sil-vah-ner</i> ) <b>CHABLIS</b> ( <i>shah-blee'</i> ) Pinot Blanc ( <i>pea-no blanh</i> ) Chardonnay ( <i>shar-doh-nay'</i> )	Lighter dishes: fish, shellfish, chicken, white meats, omelets
 <b>Red Dinner Wines</b>	<b>BURGUNDY</b> Pinot Noir ( <i>pea-no no-ahr'</i> ) <b>CLARET</b> Cabernet ( <i>kab-er-nay'</i> ) Zinfandel ( <i>zin-fan-dell</i> ) <b>"VINO" TYPES</b> ( <i>vee-no</i> ) ROSÉ (Pink) ( <i>roh-zay'</i> ) Red Chianti ( <i>kee-ahn-tee</i> )	Hearty dishes: steaks, chops, roasts, game, cheese dishes, spaghetti (Rosé with all foods)
 <b>Dessert Wines</b>	<b>PORT</b> <b>MUSCATEL</b> ( <i>muss-kah-tell'</i> ) <b>TOKAY</b> ( <i>toh-kay'</i> ) <b>CREAM (SWEET) SHERRY</b>	Fruit, cookies, fruit cakes, nuts, cheeses
 <b>Sparkling Wines</b>	<b>CHAMPAGNE</b> ( <i>sham-pain'</i> ) Brut (very dry) ( <i>brewt</i> ) Sec (semi-dry) ( <i>sehkh</i> ) Doux (sweet) ( <i>idoo</i> ) <b>SPARKLING BURGUNDY</b>	Equally good with all types of food

Wine serving is simple with the above all-purpose glass, equally correct for ALL wine types. This is Wine Advisory Board's 9-oz. capacity glass, selected and recommended by California's wine growers for all-purpose use. It's attractive with any table setting. Pour each wine type to level shown.

